

Beef Barbeque or Charcoal Pits

The following are the requirements for the above mentioned food facilities.

1. The building must be constructed to meet all building codes of the County Department of Inspections, Licenses, and Permits and the Office of Planning and Zoning.
2. The building doors and windows must be rodent and insect proof. All service openings must be properly screened.
3. If the pit is five square feet or more, an application must be submitted to the Air & Radiation Management Administration, Maryland Department of the Environment.
4. Submit complete plans and specifications for approval to the Howard County Plan Review Office and Howard County Food Protection Program.
5. Approved commercial type refrigeration must be provided.
6. A hand-sink with hot and cold water mixing faucet and a sewerage waste connection must be provided.
7. A three compartment, two drain-board sink must be provided, that is built to meet National Sanitation Foundation Standard #2, is sufficiently sized, and is indirectly connected with the sewerage system.
8. The pit must be cleanable: no cracks, crevices, nor hollow spaces. If the top edge is to be used for cutting, it must be stainless steel.
9. The spits must be constructed of stainless steel.
10. A stainless steel worktable must be provided that is built to meet National Sanitation Foundation Standard #2 or equivalent.
11. The pit must be provided with an exhaust canopy with a one-foot overhang on all exposed sides.
12. The exhaust canopy must be provided with filters, a plenum and a properly sized Air Movement and Control Association International, Inc. approved fan. Make-up air must be provided if it is a closed building.
13. The floors, walls and ceiling must be smooth, washable, acid and grease resistant. The walls must be provided with a radius-coved base.
14. The entire interior must be free of cracks, crevices and hollow spaces.
15. Toilet rooms must be provided for the employees and patrons.
16. Employees must have facilities that are separate from food preparation for their personal effects (lockers).

17. A mop sink must be provided that is separate from food preparation and service.
18. A stem thermometer must be provided and used to monitor food-holding temperatures.
19. In lieu of the above numbers 5, 7, 15, 16 and 17, if this pit activity is an extension of an adjacent permitted food establishment, proof of these approved facilities and the free use of them must be provided in writing and verified by inspection.

**If you have further questions, please contact the
Food Protection Program at 410-313-1772.**

(Revised 10/29/2018)